Good Chocolate Syrup

Good

DARK CHOCOLATE SYRUP

1 c cocoa, sifted
2 c water
2 c granulated sugar
¼ t salt
1½ t vanilla extract

In heavy saucepan combine cocoa and water, using whisk, until smooth. Stir over moderate heat, scraping bottom of pan constantly, until mixture comes to a slow boil. Add sugar and salt. Stir until dissolved and mixture comes to slow boil again. After 3 minutes, remove from heat, cool, and stir in vanilla. Store in refrigerated airtight containers.